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ISSUANCES

of the

Meat and Poultry Inspection Program

May 1979



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MPI Bulletin
79-33-A Checklist
of MPI Bulletins

Change
79-5, Meat and Poultry
Inspection Manual

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before April 30, 1979, and obsolete bulletins canceled December 31, 1978 through April 30, 1979. Bulletins not appearing on this list (except those published after April 30, 1979) are obsolete and should be removed from active files.


Number		Orig. Staff	Number		Orig. Staff
Date	Subject	Category Dist. Codes	Date	Subject	Category Dist. Codes
11	Plant Operating Schedules	FO/A	506	Labeling Spices,	PLS/F
6/23/72	Working Conditions, Poultry Plants	S-12,S-13 ES-14,S-15 ES-16, ES 16-1, ES 16-2,S-17, S-18 (Poultry Plants)	12/6/73	Flavorings, and Colorings	Q,P,S;U-U-2
			542	Labeling USDA	PLS/F
			12/26/73	Specification Product	Q,P,T,U-U-2
			553	Extension of Time for	PLS/F
			1/2/74	Cured Meat Product Labeling	Q,P,T,U-U-2
211	Net Weight Compliance	PLS/G	563	Labeling Frozen Dinners	PLS/F
2/20/73		Q	1/2/74		Q,P,T,U-U-2
235	Nutritional Labeling	PLS/F	586	Certified Pork--Trichinae	ISR/G
3/15/73		EA-ET, U-U-2	1/24/74	Control by Refrigeration	Q,P,T,U-U-2
263	Waste Disposal Permit	FO/B	611	Exports of Horsemeat to the	FPS/J
4/6/73		P,Q,U-2	2/14/74	United Kingdom	P,Q,T,U-U-1
264	Criteria for Granting	CS/A	616	MPI Bulletin 367	IC/H
4/11/73	Inspection When There is	A-L,N-Q	2/22/74		Q,P,T,U-U-2
	Evidence of Questionable		619	MPI Directive 918.1, Poultry	ISR/C
	Activities by the Applicant		2/25/74	Carcass Inspection Program	Q
	as Specified in Section 401		629	Sorbitol in Cooked Sausages	PLS/G
	of the FMIA or Section 18(a)		3/5/74		Q,P,T,U-U-2
	of the PPIA				
367	Meat Trimmings	PLS/H	648	Sampling Method for Estab-	ISR/C
8/1/73		Q,P,T,U, U-2	3/20/74	lishment Not Using the Online	Q,P,T,U-U-2
388	Meat Trimmings	PLS/H		Plan for Ready-to-Cook Young	
8/10/73		Q,P,T,U		Chickens	
392	Cured Meat Product Labeling	PLS/F	650	Labeling Meat and Poultry	PLS/F
8/10/73		Q,P,T, U-U-2	3/19/74	Products with Nonmandatory	Q,P,T,U-U-2
				Features at Locations Other	
				than Official Establishments	
418	Labeling Standards for	PLS/F	670	Operations, Procedures	PFE/B
8/31/73	Certain Cooked Sausages	Q,P,T,U-U-2	4/12/74	and Equipment	Q,P,T,A,I,J K,L,M,N,O
456	Warm Cut-Up and Deboning	ISR/D	724	Training in Field Operations	FO/A
10/19/73	of Poultry	Q	6/6/74		EA,EK,EL,EN, EO,P,Q,T

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	ISR/G Q,T,U-U-2	76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	ISR/A A-O,P,Q, S,U
784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	ISR/C All MPI Codes	76-29 2/20/76	Canning Operations and Critical Control Factors	ISR/G A-O,P,Q,S,T, U,U-2
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/ or Drying Rooms in Plants Proc- essing Dry-Cured Pork Products	ISR/G Q,P,T,U,U-2	76-41 3/9/76	Amendment to MPI Directive 462.1, Standards of Perform- ance	MFS/A EA,EI,EJ,EM
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS/G Q,P,S,U-U-2	76-58 4/15/76	Meat Branding Inks	SS/F A-O,P,Q,S, U,U-2 (Issuances)
816 9/16/74	Nutrition Labeling	PLS/F All MPI Codes	76-60 4/16/76	Labeling Meat Quality & Yield Grades	PLS/F A-O,P,Q,S, U,U-2
837 10/10/74	Maturation of Canned Hams Prior to Heat Processing	ISR/G P,Q,S,T,U, U-2	76-65 4/27/76	Protein Multiplier Table Change in the Chemistry Laboratory Guidebook	SS/K A-O,P,Q,
911 12/24/74	Labeling Spices, Flavorings, and Colorings	PLS/F Q,P,T,U-U-2	76-79 5/17/76	Label Declarations of Salt or Sodium Content	PLS/F (Issuances)
75-3 1/2/75	Control of Canning Opera- tions Conducted at Official Establishments	ISR/G Q,P,S,T, U-U-2	76-123 8/3/76	MPI-APHIS Management and Communication System Coordination	WSDS/A A-O,Q
75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS/F P,Q,S,T, U-U-2	76-136 8/25/76	Import Certification	FPS/J A-O,P,Q,S
75-29 2/11/75	Labeling Required Features	PLS/F P,Q,S,U-U-2	76-145 9/8/76	Clarification of Religious (Buddhist) Requirement	ISR/A A-O,P,Q,S, U,U-2
75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR/C A-O P,Q,S,T,U, U-2	76-146 9/14/76	Mechanically Deboned Meat	IC/A A-O,P,Q,S,T, U,U-2
75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	PLS/F A-O,P, Q,S,U	76-170 11/4/76	Application Form for Label Approval	PLS/F A-O,P,Q,S,U
75-105 7/15/75	Asbestos Filters	PFE/B A-C,P, Q,S,U,U-2	76-172 11/11/76	Staff Functions-Technical Services	STS/A A-O,P,Q
75-129 9/2/75	Jar Closure - Vacuum-Packed Containers	PLS/F A-O,P, Q,S,T,U-U-2	76-175 11/12/76	Livestock Slaughter Data	WSDS/I A-O,P,Q,S,U
75-158 10/29/75	Bratwurst	PLS/H A-O,P, Q,S,U,U-2	76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products	ISR/G A-O,P,Q,S, T,U,U-2
			76-186 11/29/76	Meat Slaughter and Proc- essing Data Forms MP 403, 403-6, and 404	WSDS/I M90 (M01-M03) M05-M12

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
76-198 12/13/76	Utilization of Employees on Short Days	MFS/A A-O,P,Q,S	77-114 8/26/77	Residue Sampling Requirements	SS/K A-O,P,Q,S, U-2
77-12 1/31/77	Submitting Quality Control Program for MPI Approval	SDS/G A-O P,Q,S,U,U-2	77-117 9/21/77	School Lunch Labeling Statements	PLS/F A-O,P,Q,S,U, U-2
77-13 2/1/77	Guidelines for Semi-Dry Poultry Offal Systems	PFE/B A-O P,Q,S,U,U-2	77-129 11/11/77	Water Conservation and Sanitation	SDS/B (Issuances)
77-18 2/9/77	Labeling Meat Quality and Yield Grades	STS/F A-O P,Q,S,U,U-2	77-138 12/12/77	Policy Statement on Equal Employment Opportunity	MFS/A M90,M92
77-19 2/9/77	Water Reuse	SDS/B A-O P,Q,S,U	77-139 12/12/77	Error In Reprint of MP Form 22	SS/I M90,M09-M12, M18
77-20 2/10/77	Labeling Declaration for Proprietary Mixtures	PLS/F A-O,P,Q,S,T, U,U-2	77-140 12/12/77	Reinspection of Poultry Necks and Giblets	ISR/C M90, M09-M12, M25
77-34 3/16/77	Chemical Disinfection in Lieu of 180° F. Water	SDS/B (Issuances)	78-10 1/27/78	Clarification of MPI Bulletin 77-140	ISR/C M90,M09-M12, M25
77-54 4/26/77	Errors in MP Forms 403, 403-6, and 404	WSDS/I A-O,P,Q,S	78-13 1/31/78	Opportunities for Women in Field Compliance Officer Positions	MFS/A M90,M92
77-65 5/13/77	Thirty-Thirty Test for Percent Pump	SDS/G A-O P,Q,S,U, U-2	78-16 2/7/78	MPI Directives Checklist	IC/A M90,M07-M12, M50
77-66 5/17/77	Energy	PFE/A (Issuances)	78-25 2/21/78	Export of Ducks to Singapore	FPS/J M90,M09-M12, M27
77-71 5/24/77	Random Sampling Requirements for Residue Monitoring	SS/K A-O,P,Q,S	78-32 3/14/78	Grade Specifications for Product Purchased Under Government Contract	FSR/F M90,M09-M12, M93-M95,M50
77-76 6/8/77	Cheesefurter Samples for Added Water Compliance	SS/K A-O,P,Q,S	78-35 3/16/78	Establishment Numbers	WSDS/A M90,M09,M10
77-78 6/15/77	Silicone Sealants and Adhesives	PFE/B A-O,P,Q,S,U	78-40 3/28/78	Disposition of Contaminated Poultry Carcasses	ISR/C M90,M09-M12, M25,M29,M93
77-91 6/29/77	Minimum Count	TS/G A-O,P,Q,S,U	78-41 3/29/78	Submission of Weekly MP Form 404	WSDS/I M90,M10-M12, M22,M28,M32
77-92 7/6/77	The Implementation of the National Interim Primary Drinking Water Regulations and Their Effect on the Meat and Poultry Inspection Program	PFE/B A-O,P,Q,S,U, U-2	78-48 4/19/78	Sequenced Inspection	ISR/C M90,M09-M12, M25,M29
77-94 7/6/77	Representations and Warranties in Connection with USDA Purchase Programs	TS/A A-O,P,Q,S,U	78-55 5/12/78	Imprest Fund Payments	MPI/DA/A M90

Number	Orig. Staff Category	Number	Orig. Staff Category
Date	Subject	Date	Subject
78-56	Address Change for Residue Samples to St. Louis Laboratory	78-90	Cooked and Roast Beef
5/17/78		8/22/78	
	SS/A		ISR/FO/G
	M90,M09-M12, M04		M90,M09-M12, M18,M28
78-61	Completion of MP Form 215	78-94	Promotions of Employees
5/25/78		8/23/78	Occupying GS-5 Food Inspector Trainee Positions
	ISR/C		MFS/A
	M90,M09-M12, M25		M90,M09-M12
78-62	Bacon Sampling Program	78-95	Reporting Swine Sulfonamide Violations
6/6/78		9/7/78	
	MPI/DA/G		FO/K
	M90,M09-M12, M22,M28,M32, M50		M90,M09-M10
78-63	Implementing Bacon Regulations	78-96	MPI Headquarters Reorganization
6/6/78		9/11/78	
	PLS/G		MFS/A
	M90,M09-M12, M22,M28,M32, M50		M90,M92,M94, M50
78-64	Salvage of Poultry Parts	78-99	Export to Japan
6/8/78		9/14/78	
	ISR/C		FPS/J
	M90,M09-M11, M25,M50		M90,M09-M12, M26,M28
78-72	Label Approval for Product Intended for Export	78-101	Bacon Sampling Requirements
7/14/78		10/5/78	
	PLS/F		FO/G
	M90,M09-M12, M94		M90,M09-M12, M22,M28,M32, M50,M04
78-74	Implementation of the Bacon Regulations and Sampling Programs	78-102	Hold and Test Restriction on Imported Product from Ests. TIF-48 and TIF-55, Mexico
7/14/78		10/13/78	
	TS/D/G		FPS/J
	M90,M09-M12, M22,M28,M32, M50		M90,M09-M11, M14,M04
78-76	Hold and Test Restriction on Imported Product from Est. 31, Mexico	78-104	Exports to Sweden
7/25/78		10/16/78	
	FPS/J		FPS/J
	M90,M09-M11, M14,M04		M90,M09-M12, M26,M28
78-83	Meat and Poultry Exports to Switzerland	78-105	Stork Continuous Type Retorts
8/4/78		10/16/78	
	FPS/J		PFE/B
	M90,M09-M12, M94		M90,M09-M12, M94,M50
78-84	Alerting Food and Drug Administration of Repeat Violators	78-107	Labeling Poultry Breasts
8/8/78		10/19/78	
	SS/K		FO/F
	M90,M09-M12, M50		M90,M09-M12, M15,M17
78-85	Bacon Sampling Requirements-- Monitoring and Confirmation	78-108	Veterans' Day 1978
8/8/78		10/20/78	
	MPI/DA/G		MFS/A
	M90,M09-M12, M22,M28,M32, M50,M04		M90,M09-M12, M94,M50
78-86	Bacon Sampling Requirements-- Retention Phase	78-110	Labeling of Proprietary Mixtures
8/8/78		10/26/78	
	MPI/DA/G		PLS/F
	M90,M09-M12, M22,M28,M32, M50,M04		M90,M09-M12, M27,M28,M50
78-87	Inspection of Contract Specification Product	78-111	Reinspection of Poultry Necks and Giblets
8/10/78		10/26/78	
	FO/G		AM&PMI/C
	M90,M09-M12, M94,M95,M50		M90,M09-M12, M25
78-89	Diagnostic Pathology Laboratories	78-112	Export of Meat to Israel
8/18/78		10/26/78	
	SS/FO/K		FPS/J
	M90,M09-M12, M04		M90,M09-M12, M26,M28
			FPS/J
			M90,M09-M12, M26,M28

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
78-116 11/7/78	Imported Product from Mexico	FPS/J M90,M09-M11, M14,M04	78-134 12/5/78	Denmark Declared Free of Foot and Mouth Disease	FPS/J M90,M09-M11, M14,M04
78-117 11/7/78	Submission of Weekly MP Form 404	WSDS/I M90,M10-M12, M18,M22,M28, M32	78-135 12/5/78	Labeling	MPSLD/F M90,M09-M12
78-118 11/14/78	Imported Product from Est.2, El Salvador	FPS/J M90,M09-M11, M14,M04	78-136 12/12/78	Export to Military in Italy	FPS/J M90,M09-M12
78-119 11/14/78	Hold and Test Restriction on Imported Product from Est. TIF 45, Mexico	FPS/J M90,M09-M11, M14,M04	78-137 12/12/78	Export to Japan	FPS/J M90,M09-M12, M26,M28
78-121 11/22/78	Export to Japan	FPS/J M90,M09-M12, M94	78-139 12/27/78	Hold and Test Restriction on Imported Pork from Est. 83, Canada	FPS/J M90,M09,M10, M11,M14,M04
78-122 11/22/78	Performance Awards Program for Veterinary Medical Officers and Food Inspectors	MFS/A M90,M09-M12	78-140 12/27/78	Hold and Test Restriction on Imported Product from Est. TIF-6, Mexico	FPS/J M90,M09,M10 M11,M14,M04
78-125 11/22/78	Export to Switzerland	FPS/J M90,M09-M12, M25,M27	78-141 12/27/78	MP Form 410	WSDS/A M90,M05, M09-M11,M14
78-126 11/27/78	Export of Poultry to West Germany	FPS/J M90,M09-M12, M25,M27	78-143 12/27/78	Poultry Exports to Netherlands	FPS/J M90,M09-M12, M25,M27
78-127 11/27/78	Pretest and Certification of Pork Products from Est. 7B, Canada	FPS/J M90,M09-M14, M04	78-144 12/27/78	Submission of Samples for Biological Residue Analysis	Science/K M90,M09-M12, M04
78-128 11/27/78	Export of Equine Meat	FPS/J M90,M09-M12, M25,M27	79-1 1/8/79	Export of Unscalded Tripe to South Korea	FPS/J M90,M09-M12, M26
78-129 12/1/78	Cooked Beef from Argentina	FPS/J M90,M09-M11, M14,M04	79-2 1/8/79	Silicone Sealants and Adhesives	SCIENCE/B M90,M09-M12, M94,M50
78-130 12/1/78	Microbiology Laboratories	SS/FO/K M90,M09-M12, M04	79-3 1/15/79	Hold and Test Restriction on Imported Product from Est. TIF-22, Mexico	FPS/J M90,M09-M11, M14,M04
78-131 12/1/78	Threats and Assaults	CS/A M90,M09-M12, M94,M50	79-5 1/24/79	Mechanically Processed (Species) Product	MPSLD/F M90,M09-M12, M28
78-132 12/5/78	Cloth Gloves with Reprocessed Fibers	Science/B M90,M09-M12, M94,M50	79-7 1/24/79	Recognized Laboratories for the TEA Nitrosamine Analysis	SCIENCE/K M90,M09-M12, M22,M28,M32, M50,M04
78-133 12/5/78	Conditions of Use of Accepted Equipment	PFE/B M90,M09-M12, M94,M95,M50	79-8 2/1/79	Pretest and Certification of Imported Pork Product from Est. 83, Canada	FPS/J M90,M09-M11, M14,M04

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
79-9 2/1/79	Imported Product from Est. 7, Canada	FPS/J M90,M09-M11, M14,M04	79-30 4/11/79	Term "ALL" on Labeling	MPSLD/F M90,M09-M12, M25,M27
79-10 2/1/79	Export to France	FPS/J M90,M09-M12, M26	79-31 4/12/79	Post-Mortem Inspection, Young Chickens	TS/C M90,M09-M12
79-12 2/1/79	EEC Requirements for Continuous Chillers	AMPMI/D M90,M09-M13, M25,M27	79-32 4/25/79	Poultry Exports to the Netherlands	FO/FPS/J M90,M09-M12, M94
79-14 2/12/79	Standards of Performance	MFS/A M90,M04	79-33 4/30/79	Boneless Meat Reinspection of Reconditioned Lots	PPIS/G M90,M09-M12, M18,M28,M50
79-15 2/22/79	Export to Japan	FPS/J M90,M09-M12, M26,M28	BULLETINS DELETED ^{1/}		
79-16 2/26/79	Roast Beef Exports to Japan	FPS/J M90,M09-M12, M28			
79-17 2/28/79	Questionnaire on Government Regulations of Ground Beef	FO/A M90,M92	440	78-138/J	79-18/J
79-19 3/6/79	Discontinue Use of Improperly Obsolete Envelopes	WSDS/A M90,M09-M12	77-135/K	78-142/K	79-22/J
79-20 3/6/79	Military Shipments to Japan	FPS/J M90,M09-M12, M94	78-49/I	79-4/J	79-25/J
79-21 3/21/79	Hold and Test Restriction on Imported Product from Est. 2084, Argentina	FPS/J M90,M09-M11, M14,M04	78-50/J	79-6/J	79-26/J
79-23 4/2/79	Export to Japan	FO/FPS/J M90,M09-M12, M26,M28	78-120/J	79-11/J	78-144-A/A
79-24 4/6/79	November, 1977 MP Form 23	SCIENCE/I M90,M09-M12, M04	78-123/K	79-13/J	
79-27 4/11/79	Hold and Test Restriction on Imported Product from Est. 7, Nicaragua	FO/FPS/J M90,M09-M10, M11,M14,M04	 Paul Ragan Director Regulations Coordination Division		
79-28 4/11/79	Lifting Restrictions on Imported Products from Est. 129, Netherlands	FO/FPS/J M90,M09-M10, M11,M14,M04			
79-29 4/11/79	Recognized Laboratories for the TEA Nitrosamine Analysis	SCIENCE/K M90,M09-M12, M22,M28,M32 M50,M04			

^{1/} The letter next to the originating staff abbreviations or to the number of the bulletins deleted is the bulletin category.



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

May 1979

CHANGE: 79-5

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
169 and 170	169 and 170	79-5
261h and 261i	261h and 261i	79-5

Pen and Ink Changes

Page 223, Section 22.5(i), line 12, change "592.1" to "594.1."

Page 294, Section 27.21(g), line 11, change "592.1" to "594.1."

Page 248, Section 22.38(a)(3), delete lines 12, 13, and 14, beginning with "Final" and ending with "veterinarian."

May 17, 1979

3. Review charts and keep a log of observations in the Government office.

4. Sample one subgroup at least twice a week. Weigh and record as required of the plant. Use alternate scales and check for accuracy. Keep a log of results on file in the Government office.

5. Assure that (1) he is notified when prescribed limits are exceeded, (2) plant personnel take corrective action, and (3) sampling and recording data are accurate.

6. Check a lot by the lot inspection procedure at least once a week, and keep record.

7. Adhere to general requirements in Subpart 18-A.

(ii) Plant. Plant's quality control personnel shall:

1. Maintain records of net weights taken during filling operations. Each individual weight will be recorded as well as the time, filling line, product, code and any other necessary identifying information. Also the target weight, required weight, and limits for individual and subgroup averages must be shown. Displaying weights graphically on control charts has been shown to be effective in clearly reflecting trends and predicting eventual lot acceptability.

2. Check net weights in groups of 5 or 10 containers at a time. Record all weights on the chart even if product is reworked immediately. Check at least one group an hour.

3. Total the weights in each group and determine the average (\bar{X}) and the range (R).

4. Plot the lowest and the average value as well as the range. On the chart indicate action taken whenever underweights exceed limits in Table 18.14.

5. Take the following action when such limits are exceeded:

* a. Retain all product produced after last acceptable group weighing. Try to ascertain the cause when an individual weight falls below the

"Lower Limit for Individual Weights (LRL)." If an assignable cause is found, correct the fault immediately. If no cause is found, institute increased sampling to determine if the problem is recurring. Retained product must be reweighed and all packages below label weight removed from the retained product prior to release or retained product must be reweighed and remarked or used as rework.

b. If a group average falls below the "Lower Limit for subgroup Averages (LRL _{\bar{X}})," take the same action as outlined in "a" for low individual weights.

c. If a series of group averages below the label weight equals or exceeds the run criteria listed in Table 18.15, retain all production back to the time of the last group weighed before the run. Take the same action on retained product as outlined in "a" for low individual weights.

d. Retain the entire shift's production if the average of all subgroups weighed during the shift is less than the stated label weight. (Exclude from this average all subgroups representing portions of production rejected during the shift for failure to meet the run criteria.)

e. Notify production personnel whenever the range equals or exceeds the "Range Limits (R)₁₀ or (R)₅". They should search for assignable causes (such as malfunctioning filling machine) and make necessary adjustments.

6. Contact TS-PPIS with requests for permission to use limits more liberal than those in Table 18.14.

(2) Lot Inspection. For all import inspections and when an approved plant

Table 18.14 - Minimum and maximum limits $\frac{1}{16}$ for QC inspection

Standard deviation			.08 oz.	.16 oz.	.33 oz.	.50 oz.
\bar{X}' = Marked or required net weight	Group A		Group 1	Group 2	Group 3	Group 4
Lower limit for individual weights (LRL)	\bar{X}' Minus	10% of \bar{X}'	7.1 gm. .25 oz. 8/32 oz. 4/16 oz. 2/10 oz. 2/8 oz. 1/4 oz.	14.2 gm. .50 oz. 16/32 oz. 8/16 oz. 5/10 oz. 4/8 oz. 2/4 oz.	28.3 gm. 1 oz. 1 oz. 1 oz. 1 oz. 1 oz. 1 oz.	42.5 gm. 1.50 oz. 1 16/32 oz. 1 8/16 oz. 1 5/10 oz. 1 4/8 oz. 1 2/4 oz.
Lower limit for subgroup averages of 10 weights (LRL-) X 10	\bar{X}' Minus	3% of \bar{X}'	2.2 gm. 0.08 oz. 2/32 oz. 1/16 oz. (2/) (2/) (2/)	4.5 gm. .16 oz. 5/32 oz. 2/16 oz. 1/10 oz. 1/8 oz. (2/)	9.1 gm. .32 oz. 10/32 oz. 5/16 oz. 3/10 oz. 2/8 oz. 1/4 oz.	13.6 gm. .48 oz. 15/32 oz. 7/16 oz. 4/10 oz. 3/8 oz. 1/4 oz.
Lower limit for subgroup averages of 5 weights (LRL-) X 5	\bar{X}' Minus	4% of \bar{X}'	3.5 gm. .12 oz. 4/32 oz. 2/16 oz. 1/10 oz. 1/8 oz. (2/)	7.0 gm. .25 oz. 8/32 oz. 4/16 oz. 2/10 oz. 2/8 oz. 1/4 oz.	14.1 gm. .50 oz. 16/32 oz. 8/16 oz. 5/10 oz. 4/8 oz. 2/4 oz.	21.2 gm. .75 oz. 24/32 oz. 12/16 oz. 7/10 oz. 6/8 oz. 3/4 oz.
Limit for ranges of subgroups of 10 weights (R) ₁₀		15% of \bar{X}'	10.8 gm. .38 oz. 12/32 oz. 6/16 oz. 3/10 oz. 3/8 oz. 1/4 oz.	21.5 gm. .76 oz. 24/32 oz. 12/16 oz. 7/10 oz. 6/8 oz. 3/4 oz.	43.4 gm. 1.53 oz. 1 17/32 oz. 1 8/16 oz. 1 5/10 oz. 1 4/8 oz. 1 2/4 oz.	64.9 gm. 2.29 oz. 2 9/32 oz. 2 4/16 oz. 2 2/10 oz. 2 2/8 oz. 2 1/4 oz.
Limit for ranges of subgroups of 5 weights (R) ₅		12% of \bar{X}'	9.1 gm. .32 oz. 10/32 oz. 5/16 oz. 3/10 oz. 2/8 oz. 1/4 oz.	18.4 gm. .65 oz. 20/32 oz. 10/16 oz. 6/10 oz. 5/8 oz. 2/4 oz.	36.8 gm. 1.30 oz. 1 9/32 oz. 1 4/16 oz. 1 3/10 oz. 1 2/8 oz. 1 1/4 oz.	55.0 gm. 1.94 oz. 1 30/32 oz. 1 15/16 oz. 1 9/10 oz. 1 7/8 oz. 1 3/4 oz.

$\frac{1}{16}$ Use limits recorded in terms of scale calibrations used. Ex: If scale is in 1/16ths, use limits in 1/16ths; if in grams use gram limits. Do not convert.

$\frac{2}{16}$ Minimum limit is the marked or required net weight when sensitivity of scales used does not permit calibrations as precise as those recorded above.

22.55 LEBANON**Meat Products**

Processed products shall bear manufacture date on immediate container. If coded, explain each code on export certificate.

22.56 LIBYA**Poultry Products**

Issue MP Form 506 for frozen poultry. Sanitary certificates will be prepared by regional office, and returned to the supervisor for distribution (see France).

22.57 LUXEMBOURG**Meat Products**

Issue MP Form 412-3.

Byproduct. Byproducts such as livers must individually bear marks of inspection.

22.58 MALAYSIA**(a) Meat Products**

Issue MP Form 412-3.

(1) **Certification.** MP Form 412-3 shall be accompanied by a veterinary certificate on USDA letterhead stating:

1. The country was free from foot-and-mouth disease and rinderpest for 6 months immediately before slaughter of animals from which products were derived.

2. Meat or meat food products derived from animals subjected to ante- and post-mortem examinations and were free from infectious and contagious disease; products for export to Malaysia are fit for human consumption; and every precaution has been taken to prevent contamination before export.

3. In case of pork or pork products, a further veterinary statement is required certifying that the country or district was free of swine fever (hog cholera) during the past 6

months. "District" has been interpreted to mean a State or county. This statement is not required for canned pork products or lard.

4. A veterinarian must sign all certificates (followed by his degree, such as D.V.M.). The signature must be impressed with the official seal of the United States Department of Agriculture, Meat and Poultry Inspection Program.

(2) **Permit.** An import permit is required from the State veterinary officer permitting the importation of such product into Malaysia.

(b) Poultry Products

(1) **Turkeys.** MP Form 506, signed by an MPI veterinarian, shall contain the following statement:

"The turkeys from which the products for export to Malaysia were derived are from an area free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the slaughter and export. The turkey products were derived from turkeys subject to ante- and post-mortem examinations and have been found to be free from infectious and contagious disease. The turkey products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export."

(2) **Other poultry.** Poultry other than turkeys, require the following statement on MP Form 506 certified by an MPI veterinarian:

"The poultry covered by this certificate is derived from flocks found free of evidence of communicable diseases, including but not limited to fowl cholera and Newcastle disease, and insofar as can be determined exposure thereto, on the basis of an examination by a licensed veterinarian accredited to the USDA. Poultry on farms adjoining the farm of origin were also found to be free of evidence of these diseases upon inspection.

The poultry was given ante- and post-mortem inspection under the supervision of a Federal veterinarian and was found to be wholesome. Foot-and-mouth disease has not existed since 1929, and rinderpest has never existed in the United States."

(3) **Cooked poultry.** Except for turkeys, as above specified, only hermetically canned cooked poultry may be exported to Malaysia without the general certificate.

(4) **Veterinary Services.** To meet the requirements of above statement regarding examination of poultry on the farm and on adjoining farms, plant management shall contact the local VS veterinarian, and arrange for this examination. Management should understand that his examination is reimbursable. Findings will be certified to the plant's veterinarian in charge.

22.59 MALTA

Poultry Products

Issue MP Form 506 without additional statements for all shipments.

22.60 MARTINIQUE

Exports to Martinique, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance to the Director des Veterinaires, Direction Departmental de L'Agriculture, Boulevard General Charles de Gaulle, Fort-de-France, Martinique.

22.61 MEXICO

Meat Products

Five copies of the export certificate are required. The fifth copy should be a photostat of the original.

Unscalded stomachs. See 22.17(b).

22.62 NETHERLANDS

(a) Meat Products

Besides the regular export certificate (MP 412-3), issue MP Form 412-9-1 for fresh/frozen meat and MP 412-9 for processed meat food products.

(1) **Fresh product.** The following fresh and frozen products from animals slaughtered in USA are eligible for entry:

a. Beef cuts, with or without bone, weighing at least 6.6 pounds. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3,000 pounds.

b. Beef tails and beef or horsemeat tenderloins of any weight.

c. Pork bellies, ham shoulders, and loins.

d. Fresh lamb, mutton, or horsemeat, individual cuts weighing not less than 6.6 pounds.

e. Byproducts--livers, kidneys, tongues, stomachs (without mucous membrane; no omasa), intestines, brains, hearts, spleens, cleaned gullets, ears, feet, thymus, and pancreas.

(2) **Inspection marks.** Livers of all species must be branded with hot iron. Individual meat cuts and heads of all species, hearts and tongues of cattle and horses, and pork jowls must be marked with legible ink or hot iron stamp. Marks of inspection are not required on kidneys, tails, and gullets of all species and on hearts and tongues of swine, sheep, goats, and calves (cattle less than 3 months old).

NOTE: Shipments of product not marked as required will be refused entry. Export certificate requests for product which should but does not bear brands must be denied. Such shipments "at exporter's risk" are not permitted.

(3) Inspection procedures.

a. Livers. Beef and sheep livers shall be inspected as follows:

1. Open bile duct by usual method.
2. Make a transverse incision not

MEAT AND POULTRY INSPECTION (MPI)
PUBLICATIONS

Issuances of the Meat and Poultry Inspection Program. This publication is published monthly by the Regulations Coordination Division, and includes selected CFR amendments, MPI bulletins, and MPI directives; changes to the Meat and Poultry Inspection Manual; and changes to the Meat and Poultry Inspection Regulations. Subscription for 1 year (12 issues) is \$13.00 in U.S. and possessions, and \$16.25 in other countries; cost of one copy is \$1.25 in U.S. and possessions and \$1.75 in other countries.

Meat and Poultry Inspection Manual. This manual contains procedural guidelines and instructions useful in enforcing laws and regulations related to Federal meat and poultry inspection. Copy of the publication and changes since its printing: \$16.50 in U.S. and possessions, and \$20.75 in other countries.

Meat and Poultry Inspection Regulations. This publication contains regulations for slaughter and processing of livestock, poultry, as well as for certain voluntary services and humane slaughter. Copy of the publication and changes since its printing: \$30.00 in U.S. and possessions, and \$37.50 in other countries.

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List of Chemical Compounds. Lists nonfood compounds authorized for use in plants operating under USDA Meat and Poultry, Rabbit and Egg Products Inspection Programs, and the U.S. Department of Commerce, Fishery Products Inspection Program. Cost of one copy is \$4.00 in U.S. and possessions, and \$5.00 in other countries.

U.S. Inspected Meatpacking Plants; A Guide to Construction, Equipment, Layout; Agriculture Handbook No. 191. This handbook is designed to supply interpretation of regulations and guidelines in designing, building, altering, and maintaining meatpacking plants to operate under Federal inspection. Cost of one copy is \$2.90 in U.S. and possessions, and \$3.65 in other countries.

Accepted Meat and Poultry Equipment. This publication is published three times yearly, contains information on equipment construction and acceptance, and lists commercially available equipment acceptable for use in federally inspected meat and poultry plants. Subscription for 1 year (three issues) is \$5.65 in U.S. and possessions, and \$7.10 in other countries; cost of one copy is \$1.90 in U.S. and possessions, and \$2.40 in other countries.

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